

HALLOWEEN GHOSTLY MERINGUES

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Ingredients:

- 3 large egg whites
- ½ teaspoon cream of tartar
- ½ cup semisweet chocolate chips
- ¾ cup sugar
- Baking sheet
- Parchment or wax paper
- Pastry bag with large round tip
- 1 sandwich-size, plastic, zip-top bag

Directions:

- Pre-heat oven to 200 degrees.
- Line a baking sheet with parchment paper and set aside.
- In a large bowl, beat egg whites and cream of tartar on medium speed until mixture turns into a frothy texture. Beat in sugar and increase to high speed until stiff peaks form (takes about 5 to 6 minutes).
- Transfer mixture to pastry bag and pipe 8 to 10 swirls on baking sheet.
- Bake until dry (about 1 hour to an hour and 15 minutes). Once done, transfer baking sheet to a rack and let cool completely.
- Place chocolate chips in a microwave safe bowl and microwave until melted. Put melted mixture in plastic bag and snip corner. Pipe chocolate on the meringues to look like eyes and mouth.
- Garnish with Halloween-colored sprinkles and serve.
- Enjoy!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.